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HOMEMAKERS' CHAT

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U. S. DEPARTMENT OF AGRICULTURE
OFFICE OF INFORMATION

(Release on receipt)

SUBJECT: "Can the Culls" - Information from the Bureau of Human Nutrition and Home Economics, U. S. Department of Agriculture

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Our famine campaign suggestion for today is for you who raise your own chickens.

It doesn't matter how willing you are to share a nice baked hen with a hungry family in some war-stricken country...you aren't able to do so. The family's too far away. The baked hen is too hard to ship.

But you can--if you wish--share food with the hungry peoples of the world in another way. You can share food by culling the lazy hens of your flock. Fifteen pounds of grain--enough to feed three or four non-producing hens for a month--will provide enough flour and bread for a starving person for a month.

Culling of poultry flocks will do a large share of the grain conservation job...because poultry uses lots of feed grains. Careful culling will not cut down on the number of eggs you get at this season of the year. It will mean that you get top production of eggs with the least amount of feed. It will cut down on the cost of egg production.

The U. S. Department of Agriculture urges that you cull hens at the rate of one bird in seven. Cull the lazy fat hens who eat their heads off in the grain bin.

And then bring these loafer hens into the kitchen for canning. They have meatiness and flavor that you won't find in younger birds. And canned chicken will come in mighty handy for meals next fall when you use it to make chicken pie...chicken salad...and chicken a la king.

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And now for some tips on canning the culls from your flock.

Food specialists of the U. S. Department of Agriculture say you may take your choice when it comes to canning the chicken with bones in...or cutting them out. They say that both glass jars and tin cans (when you can find the tin cans) make satisfactory containers.

But when it comes to processing the chicken--as any other meat---there is only one safe method and that's the steam pressure canner. No alternate choice is recommended.

If you've never canned chicken before--or if you'd liked to have laboratory tested directions to follow...you'll find them in a leaflet prepared by food specialists of the U. S. Department of Agriculture. It's called "Home Canning of Meat". And you can get a copy free by dropping a card to Agriculture Radio, Washington, D. C.

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